



Vignerons de Florensac, Pique & Mixe Piquepoul-Terret, IGP Côtes De Thau Blanc, Languedoc Roussillon, France, 2023



Producer Profile

The Florensac terroir is one of the oldest planted vineyards near the Mediterranean coast and unusually for the South of France, this is a specialist white wine producer benefiting from the cooling breezes that moderate the heat.

Grown on high ground in vineyards that are planted on clay and limestone soils. The vines are night harvested in order to preserve aromas and freshness. Once fermented the wine is aged on fine lees with regular stirring of the lees in order to bring out richness and roundness. A bright and pale yellow wine with very fresh aromas of white flowers, acacia and hawthorn, this is a “gourmet” Picpoul.

Viticulture

The grapes are harvested in the cool of the night to preserve flavours from HVE3 certified vineyards.

Winemaking

Total destemming of the harvest, cold maceration of the grapes for 2 hours before draining and pressing grapes in a pneumatic press. The must is then cooled to 4°C for a stabilisation on lees for 10 days with CO2. A cool fermentation.

Tasting Note

Pale yellow colour with brilliant green reflections, a fresh and fruity nose marked by notes of lemon and grapefruit; exotic, lively and fresh in the mouth, revealing a beautiful richness supported by citrus flavours and beautiful length.

Food Matching

A wine for oyster and seafood platters.

Awards



Product code: 4528

Technical Details

Varieties:

Terret 60%

Piquepoul 40%



ABV: 11.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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